

Family Style

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Family Style

Drinks

Spiced Tea

Appetizer

Mushrooms caps stuffed with a variety of Amish
cheeses

Salad

Fall Spinach Salad

Main Course

Herb roasted pork tenderloin, garlic herb potatoes
and asparagus, and applesauce

Dessert

Apple Blueberry Crumble

Ingredients list for Family Style

Amish cheeses	Olive Oil
Apples	Paprika
Asparagus	Pears
Basil	Pecans
Blueberries	Pork Tenderloin
Blue Cheese	Red Onion
Butter	Red Potatoes
Cinnamon	Rosemary
Corn Starch	Spinach
Flour	Strawberries
Garlic	Sugar
Honey	Thyme
Lemon	Vinegar
Nutmeg	White Mushrooms
Oats	Whole Grain Mustard

Spiced Tea

Total Time: 3 hrs 5 min

Inactive 3 hrs

Prep: 5 min

Yield: 8-10 servings

Level: Easy

Ingredients

4 green tea bags

2 black tea bags

simple syrup*

Juice of 1 lemon

1/2 teaspoon cinnamon

1/2 teaspoon cloves

1/4 teaspoon cumin

Directions

Zest 2 lemons and set aside. Take juice from 4 lemons, tonic water, basil leaves, and simple syrup and stir in large pitcher. Serve in tall iced-tea glasses over ice.

* To make simple syrup simmer 1/2 cup water with 1/2 cup granulated sugar until it dissolves. Cool before mixing with other ingredients.

Stuffed Mushroom Caps

Total Time: 30 min

Prep: 15 min

Cook: 15 min

Yield: 8-10 servings

Level: Easy

Ingredients

2 pints white mushrooms

1/4 pound Amish colby cheese

1/4 pound Amish garlic goat cheese

1 teaspoon salt

2 tablespoons olive oil

Toothpicks

Directions

Preheat over to 350

Brush mushroom caps with olive oil and lightly salt. Crumble various cheese and place inside cap. Bake on cookie sheet for 10-15 minutes until caps are slightly browned. Serve hot or room temperature.

Fall Spinach Salad

Total Time: 20 min

Prep: 20 min

Yield: 8-10 servings

Level: Easy

Ingredients

1 16 oz bag prewashed baby spinach
1 red onion, finely chopped
1/2 pint strawberries, diced
1 cup crumbled Blue Cheese
1/2 cup chopped pecans
1 pear, diced
1/4 teaspoon salt
1/4 teaspoon fresh ground pepper

1/4 cup cider vinegar
1/4 cup honey
1/4 cup extra virgin olive oil
1 tablespoon whole grain mustard

Directions

In a large bowl whisk together vinegar, mustard, and honey. Slowly drizzle in olive oil and set dressing to the side.

Add remaining ingredients and toss.

Applesauce

Total Time: 50 min

Prep: 10 min

Cook: 40 min

Yield: 8-10 servings

Level: Easy

Ingredients

3 pounds of baking apples

1/4 teaspoon salt

1 tablespoons raw sugar

1/4 cup water

1 teaspoon cinnamon

Directions

Peel and core apples and place in medium sauce pan with salt, sugar, cinnamon and water. Simmer for 40 minutes stirring every 5 minutes.

Serve beside pork tenderloin.

Figure 1

4. (4 moved) to replace model 1's with the following:

1 tablespoon salt

2 tablespoons olive oil

4 cloves garlic, minced

1 teaspoon dried thyme or 2 teaspoons minced fresh thyme leaves

1 teaspoon dried basil or 2 teaspoons fresh basil leaves

Roasted Red Potatoes and Asparagus

Total Time: 1 hr 0 min

Prep: 10 min

Cook: 50 min

Yield: 8-10 servings

Level: Easy

Ingredients

3 pounds red potatoes

1 pound of fresh asparagus

1 tablespoon salt

1 teaspoon pepper

5 tablespoons olive oil

6 cloves garlic, minced

1 teaspoon dried basil or 2 teaspoons fresh basil leaves

1 1/2 teaspoon dried rosemary or 2 teaspoons minced fresh rosemary

1 teaspoon dried oregano or 2 teaspoons fresh oregano

1/2 teaspoon paprika

Directions

Preheat oven to 475 degrees F.

Wash and cut potatoes into 1 inch cubes leaving the skin on. Rinse asparagus and cut into 1 inch pieces. (Keep potatoes and asparagus separate). Mince garlic and place in small bowl, combine with all spices and pour over potatoes. Stir potatoes while adding olive oil, about 4 tablespoons.

In a separate bowl coat asparagus with remaining olive oil and set aside.

Place potatoes in a large cake pan, and cook at 425 degrees for 25 min. Add asparagus to pan, stirring potatoes and asparagus together. Continue to bake for 25 minutes.

Cover to keep warm until serving.

Apple Blueberry Cobbler

Total Time: 1 hr 25 min

Prep: 25 min

Cook: 1 hr 0 min

Ingredients

4 Granny Smith apples, peeled, cored, and sliced

1 pint blueberries

Zest and juice of 1 lemon

2 tablespoons granulated sugar

1 teaspoon ground cinnamon

Pinch salt

For the Crumble Topping:

2/3 cup all-purpose flour

2/3 cup brown sugar

2/3 cup oats

Pinch salt

1 stick (4-ounces) unsalted butter

Directions

Preheat the oven to 350 degrees F.

Filling: In a small bowl, toss the apple slices with the lemon zest, lemon juice, sugar, cinnamon, and salt, and set aside.

Crumble Topping: In another small bowl, mix the flour, brown sugar, oats, and salt with a fork until uniform. In a baking dish, melt the butter in the microwave until about half melts, 10 to 15 seconds on high. Pour the butter into the flour mixture and incorporate with a fork. Leaving the excess butter in the baking dish, arrange the apple slices in the dish pouring blueberries on top. Top with the flour-oat mixture. Bake until the apples are cooked through and the topping is golden, about 45 minutes.

Fall Favorites

Drinks

Basil Lemonade

Appetizer

Prosciutto and melon skewers

Soup

Tomato Soup from the backyard

Stewed tomatoes garnished with crab and avocado

Main Course

Fish and Vegetable Purses

White fish pockets with various squash, shallots, grapes
tomatoes over brown rice

Dessert

Pear Sundae

Braised pears with caramel sauce, candied walnuts and
vanilla ice cream

Ingredients list for Fall Favorites

Avocado	Olive Oil
Basil	Prosciutto
Blue Crab	Pears
Brown Rice	Shallots
Brown Sugar	Sugar
Butter	Summer Squash
Cantaloupe	Tea (black & green)
Cinnamon	Thyme
Cloves	Tomatoes
Cumin	Tonic Water
Garlic	Vanilla Ice Cream (cow's milk)
Lemon	Walnuts
Milk (whole)	White Fish
Molasses	Zucchini

Basil Lemonade

Total Time: 10 min

Prep: 10 min

Yield: 8-10 servings

Level: Easy

Ingredients

6 teaspoons fresh basil leaves

4 lemons

2 liters of tonic water

1 cup simple syrup*

Directions

Simmer water and sugar to make simple syrup, then cool in fridge. Zest 2 lemons and set aside. Take juice from 4 lemons, tonic water, basil leaves, and simple syrup and stir in large pitcher. Serve in tall iced-tea glasses over ice.

* To make simple syrup simmer 1/2 cup water with 1/2 cup granulated sugar until it dissolves. Cool before mixing with other ingredients.

Prosciutto and Melon Skewers

Total Time: 20 min

Prep: 20 min

Yield: 8-10 servings

Level: Easy

Ingredients

1/2 pound thinly sliced prosciutto

1 ripe cantaloupe

Toothpicks

Directions

Cut cantaloupe into bit size pieces and wrap with prosciutto using toothpicks to hold in place

Can prepare 2-4 hours in advance. Place on serving plate and cover with plastic wrap and store in the refrigerator until you are ready to serve.

Tomato Soup

Total Time: 1 hr 0 min

Prep: 10 min

Cook: 50 min

Yield: 8-10 servings

Level: Easy

Ingredients

2 quarts - jarred tomatoes

1/2 pound fresh lumped blue crab

2 avocados

1 teaspoon pepper

1 teaspoon fresh lemon juice

Directions

Simmer tomatoes in large sauce pan, reducing by half (about 30 minutes). Serve room temperature in small bowls with avocado slices and crab.

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Prep: 2 min

Cook: 50 m

Yield: 8-10 se

Level: Easy

2 cups Brown

2 tablespoons salted butter

1/2 teaspoon salt

Bring 3 1/2 c

down to simmer for 50 minutes. Do not remove lid. Fluff with fork and serve.

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Fish and Vegetable Purses

Total Time: 1 hr 20 min

Prep: 50 min

Cook: 30 min

Yield: 8-10 servings

Level: Easy

Ingredients

3 pounds white fish

3 medium zucchini, cubed

3 medium yellow summer squash, cubed

1 pint grape tomatoes

2 shallots, diced

1 teaspoon salt

1 teaspoon fresh ground pepper

extra virgin olive oil (thyme infused)

10 squares of Parchment paper

Directions

Preheat oven to 400 degrees F.

In large bowl coat fish with 2-3 tablespoons of olive oil, salt and pepper.

In large mixing bowl mix together remaining ingredients.

To make purses, place 1/4 cup of vegetable mix in middle of parchment paper and place 1 portion of fish on top. Be sure to get a minimum of 2 tomatoes in each purse. Fold back over, then sides, lastly tuck last corner over securing all ingredients.

Bake on cookie sheet for 25 minutes. Serve immediately.

Pear Sundae

Total Time: 50 min

Prep: 10 min

Cook: 40 min

Yield: 8-10 servings

Level: Easy

Ingredients

2 pounds pears

1 cup walnuts

2 tablespoons butter

Caramel Sauce*

Vanilla Ice Cream

Directions

Peel pears cuts into 1/2 inch slices. Melt butter on low in a medium saute pan. When butter has melted add pears and cooking liquid. Turn burner to medium-high for 5-10 minutes until pears are tender.

Serve pears in a small bowl with candied walnuts, caramel sauce and vanilla ice cream.

*Caramel sauce: over medium heat stir together 1 cup brown sugar, 1 tablespoon molasses, 3 tablespoons butter, and 1/2 whole milk. Continually stir until ingredients are melted together.

** Candied Walnuts: mix 1/4 cup brown sugar, 1 cup walnuts (halved), 1/4 teaspoon cinnamon, and 1/4 teaspoon cayenne pepper. Roast ingredient on baking sheet at 350 degrees for 10 minutes.
